

C

PRIME

MODERN ITALIAN STEAK & WINE

DINE OUT MENU - \$39.00

Add wine pairing: \$25.00

FIRST COURSE

BEET SALAD | Sticky Beets + Buttermilk Espuma + Fennel Rye Crumble + Picked Radish

Wine Pairing: *Sage Hills Gewurztraminer, Okanagan Valley, BC*

or

ROASTED BUTTERNUT SQUASH SOUP | Crème Fraiche + Pumpkin Seeds

Wine Pairing: *Banfi 'Le Rime' Pinot Grigio, Okanagan Valley, BC*

SECOND COURSE

MUSHROOM RISOTTO | Foraged Mushrooms + Porcini Dust + Grilled Oyster Mushroom

Wine Pairing: *Cedar Creek Chardonnay, Okanagan Valley, BC*

or

WINE BRAISED SHORT RIB | Potato Rosti + Honey Smoked Carrots + Peppercorn Sauce

Wine Pairing: *Young and Wise Cabernet Sauvignon, Okanagan Valley, BC*

or

ROAST CHICKEN BREAST | Confit Garlic Mash + Lemon Pancetta Jus, Heirloom Tomatoes

Wine Pairing: *Mission Hill 'Estate Series' Sauvignon Blanc, Okanagan Valley, BC*

DESSERT

POACHED PEAR | Red Wine Syrup + Vanilla Ice Cream + Almond Tuile

Wine Pairing: *Gehringers Brothers Series Riesling, Okanagan Valley, BC*

or

MASCARPONE & CHOCOLATE BOMB | Caramel + Almond Crumble

Wine Pairing: *Dows 10year old Tawny Port, Douro, Portugal*

Menu available January 14th to January 31st, 2022 only. Taxes & Gratuities not included.